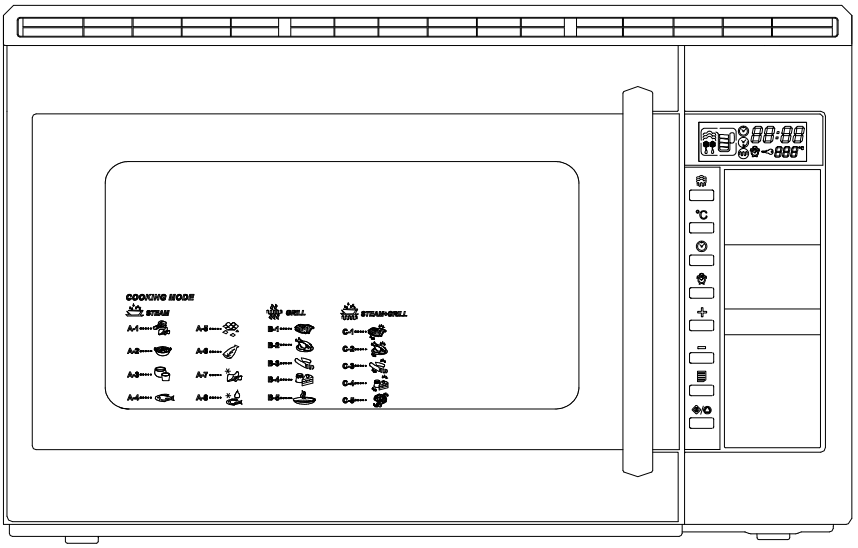
Steambaker

DG3



Instruction manual

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Specification

Model Ref.	SN1653ESL22T-D50
Rated Voltage/Power	230V, 50Hz
Rated Input	1650W (steaming mode) 1250W (grill mode) 2000W (combination mode)
Dimensions	293mm×454mm×403mm
Cavity Dimensions	220mm×315mm×312mm
Capacity	22L
N.W.	12.3kg

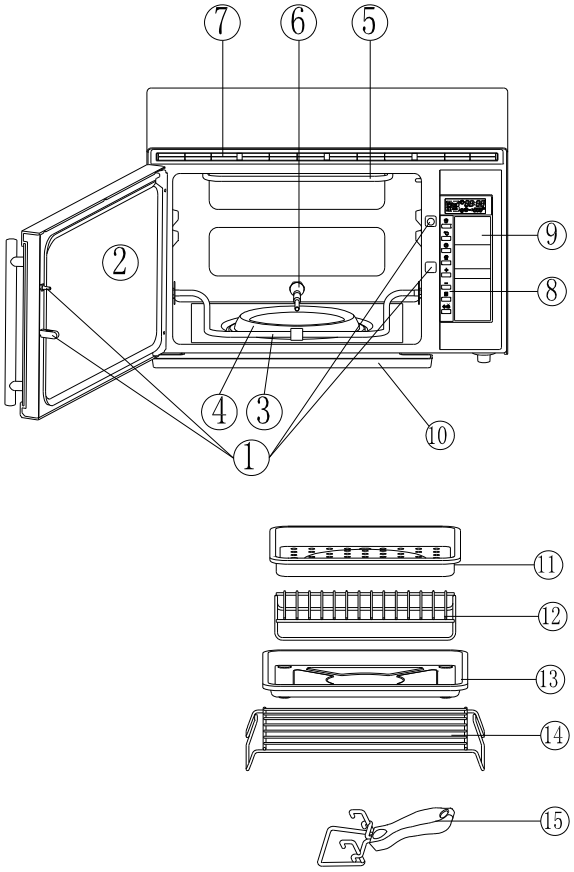
The above data need to be confirmed or updated.

(Note: orders of dimensions are Height x Width x Depth)

Installation

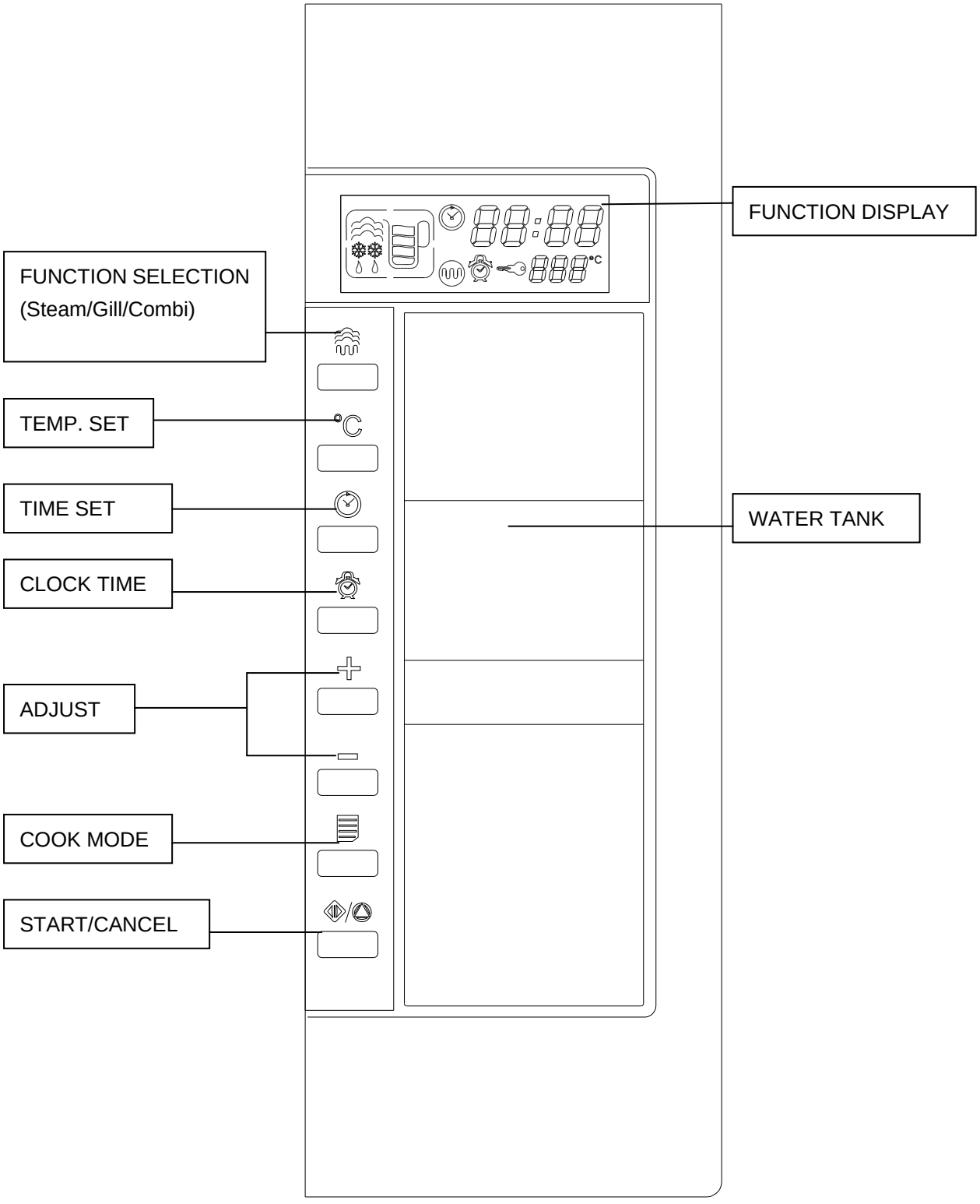
1. Take out packing.
2. Check if the steamer is damaged. If yes, contact the dealer or Servicing Dept. immediately.
3. Steamer net weight is 12.3kg; it must be placed on a level surface able to hold it.
4. When placed in corner, it must be horizontally placed and the position be well checked.
5. The steamer must be used in a place with sufficient airflow and no corrosive gas.
6. Never place anything on the top of oven. Keep at least 20 cm distances to the top cabinet.
7. Keep 5cm to both sides and a minimum of 10 cm at back of the oven.
8. Warning: the oven should be well grounded to prevent from electric shocking.

Diagram

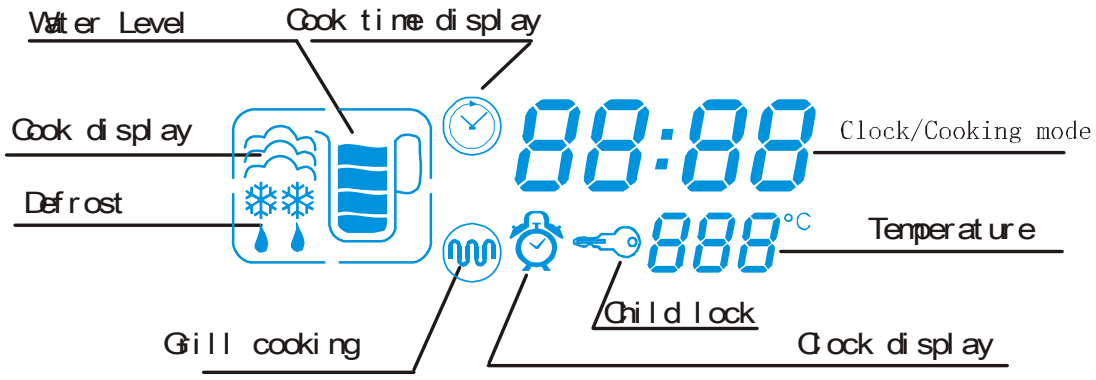


1. Door Safety Lock	To ensure safe lock and tight contact between door and cavity
2. Window	Used to fasten the sealing rubber against the cavity
3. Bottom Heater	Heating food from the bottom
4. Heating Plate	To vaporize the water
5. Top Heater	Heating food from the top
6. Water Pipe	To pour water into heating plate
7. Shutter	To dispel redundant steam from cavity
8. Control Panel	See below control panel description for details
9. Water Tank	To contain water
10. Water Trough	To collect water
11. Food Tray	Used primarily for baking
12. Top Rack	Used to place food on
13. Oil Tray	To collect oil, etc.
14. Rack	Used primarily for placing cooking accessories
15. Handle	Used to handle food.

Control Panel Description



Display Description



Important Safety Precautions

1. Read the manual carefully before using this oven.
2. The oven is designed for household use, not for commercial use.
3. Warning: only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
4. Warning: water tank must be fully filled before cooking and it should not be displaced.
5. Warning: the oven is very hot in cooking and steam may burst out when door is opened. Please keep children away.
6. If a problem occurs to water flow in cooking, out-of-water sign indicates on the display and the oven beeps. It is because:
    a. No water is left in the tank.
    b. The tank is not placed.

   Close the door, the oven will resume cooking after fixing the above problems.
7. If there is no food in the oven, it should not be operated to prevent damage.
8. Use gloves when taking food out of oven to avoid possible burns due to excessive heat.
9. Do not store food in the oven.
10. Baby bottle and food must be stiffed or shaken its temperature before serving to avoid burns.
11. After a grill or combination cooking program finished, let the oven stand at least for 5~10 minutes to cook down the hot air in the cavity before starting a steam cooking program.
12. Warning: it is dangerous for anyone other than a qualified person to attempt the repair the oven.
13. Warning: if door or door seal is damaged, the oven should not be used before it is repaired.
14. Warning: do not use oven to heat liquid or other food in a sealed container, it may explode.
15. Warning: if power cord is found damaged, it must be replaced before next use.
16. Warning: the oven must be carefully attended; it should not be left alone in cooking.
17. Warning: Accessible parts may become hot during use. Young children should be kept away
18. The appliance becomes hot during use. Care should be taken to avoid touching heating elements inside the oven.
19. When using grill or combination functions, do not touch the door/window and the frame with your hands.
20. When using grill or combination cooking for the first time, some smoke and smell may be observed, it is normal.
21. When taking out food after cooking ends, do not touch the grill heaters inside the oven.
22. Do not clean the oven cavity immediately after a cooking ends; wait for 30 minutes so the cavity and heaters have cooled before cleaning.

How to operate the oven

One beep, oven accepts the entry, two beeps, oven does not accept the entry, check and try again.

SETTING THE CLOCK

After the oven is switched on, the screen displays the default clock setting of 12:00.

To set the clock time:

1. If the clock time is still flickering on the screen, go to the next step; if not, press and hold ⏰ until clock time flickers on the screen.	
2. Press "+" or "−" to set the time of day.	
3. Press "⏯" to confirm.	

Tip:
To quickly set the clock time, press and hold down "+" or "−".

DEFROST FOOD

The oven can be ideally used to defrost food applying temperatures between 55°C~65°C.

To set a defrost program:

1. Press "⏲" once.	
2. If you want to use the defrost temperature and time, just press "⏯" to start. If you want to use different temperature and time, go to the next step.	
3. Press "+" or "−" keys to enter defrost time.	
4. Press "°C" once.	
5. Press "+" once or twice to increase temperature.	
6. Press "⏯" to start.	

Tip:
When temperature exceeds 65°C, defrost sign "❄" will disappear on screen; oven works in cooking mode with higher temperature.

STEAM COOKING

When cooking temperature is set at 60°C or higher, the oven enters steam-cooking mode.

To set a steam cooking program:

1. Press "°C" once.	
2. Press "+" or "−" to select a cooking temperature. Note: temperature increases by 5°C each time and the maximum steaming temperature is 100°C。	
3. Press "⏲" once, and press "+" or "−" keys to enter cooking time. Note: the default cooking time is 10:00, maximum 60 minutes.	
4. Press "⏵/⏶" to start.	

Tip:
During cooking, press "⏲" once, the cooking time flickers and can be adjusted by using "+" or "−".

IMPORTANT:
1. When a cooking program just starts, press "⏵/⏶" once and the steam oven will continue running for 3 minutes to exhaust the hot steam from the cavity and the display counts down cooking time from ''3:00''.
2. Do not begin a steam cooking program immediately after a grill or combination cooking, let the oven stand for 5~10 minutes to cool down the air in the cavity.

GRILL COOKING

The oven can be used to grill poultry, slices of meat, etc.

To set a grill cooking program:

1. Press 2 times.	
2. Press "+" or "−" to select a cooking temperature.	
3. Press ⏲ once, and press "+" or "−" to set grill cooking time.	
4. Press "⏵/⏶" to start.	

Tip:
Temperature setting starts at 120° C increases by 20° C each time and the maximum temperature is 200° C。

WARNING:

After a grill or combination cooking program finished, wait for 5~10 minutes to let the oven cool down before starting a steam cooking program.

COMBINATION COOKING

Tip:
Temperature setting starts at 120° C and increases by 20° C each time and the maximum temperature is 200° C。

The oven can be used to steam and grill at the same time.

To set a combination cooking program:

1. Press 3 times.	
2. Press "+" or "-" to select a cooking temperature.	
3. Press once and use "+" or "-" to set combination cooking time.	
4. Press "◈/▲" to start.	

CHILD LOCK

Child lock is used to prevent child from using the oven without supervision.

When child lock starts and "🔑" lights up and the steam oven cannot work.

1. Lock: keep pressing "◈/▲" till the beep sound is heard and "🔑" displayed.
2. Unlock: keep pressing "◈/▲" till the beep sound is heard and then "🔑 " disappears.

Background lamp

To reduce energy consumption, when it is not in use, it can be set of the background lamp switch mode.

1. Press "+" and"-" key 3 seconds，display shows "Lcd OFF"，background lamp goes off。

Now the steam oven is in waiting mode, 30sec. Later the background lamp automatically goes off.

2. Press "+" and"-" keys 3 sec.，display shows "Lcd On"，background lamp display mode switched on，it will continue to display.

COOKING MODE

There are 8 automatic cooking modes in the system.

1. Press "☰" once or repeatedly to select "A-1", "A-2", "A-3", "A-4", "A-5", "A-6", "A-7", "A-8".
2. Press "◈/▲" to start.

Note: cooking time has different settings according to the table below. After mode selection, press "⏲" key once, the display shows menu default cooking time and temperature. And default cooking time flickers, press "+" or "-" key to adjust cooking time (Max 60mins and Min. 5mins).

Cooking mode

Modes (on display)	Temperature	Cooking modes	Cooking example
A-1	100°C	Usual steam cooking modes	Vegetable and meat
A-2	95°C	Fresh food and fruits	Reheating
A-3	90°C		Eggs, tomato, pudding
A-4	85°C	Cook fresh food	Whole fresh fish
A-5	80°C	Low temperature heating	Chocolate, heating instant fruit

A-6	75°C		Fresh fish
A-7	60°C	Low temperature defrost	Defrost meat for grilling
A-8	55°C		Defrost fish fillet

Grill

Modes (on display)	Temperature	Cooking modes	Cooking example
B-1	200℃	Usual grill cooking modes	Hamburgers，Steaks, Chicken Pieces，Boneless poultry, Beef, Mutton, Meat slice，fish steaks , Seafood ,Pizza, Corn
B-2	180℃	Poultry and meat	Chicken(whole), Cornish hens , Pork chop, Meat slice
B-3	160℃	Sausage	Hot dog , Ham
B-4	140℃	Cake	Cheese cake, Chocolate cookies
B-5	120℃	Reheat	Reheat food

Steam & Grill

Modes (on display)	Temperature	Cooking modes	Cooking example
C-1	200℃	Usual steam + grill cooking modes	Hamburgers，Steaks, Chicken Pieces，Boneless poultry, Beef, Mutton, Meat slice，fish steaks ,Seafood ,Pizza, Corn
C-2	180℃	Poultry and meat	Chicken(whole), Cornish hens , Pork chop, Meat slice
C-3	160℃	Sausage	Hot dog , Ham
C-4	140℃	Cake	Cheese cake, Chocolate cookies
C-5	120℃	Fresh Vegetable and fruits	Heating instant fruit, Vegetable

COOK CHART

Example: cooking settings

Following are quick cook charts for steaming, the time settings are for reference only.

Food		Temp.	Food preparation (fresh food if not specified)	Cooking time	Note
Meat	Chop	100°C	Chop pieces 600g Frozen chop 600g	18-25 min 30-40 min	Big pieces of meat may be directly placed on food plate.
	Sausage	90°C	400g	15 min	
	Blood sausage Ground meat	90°C	400g	10-15 min	
	Meat pieces	100°C	Pork, pieces, 500g Frozen pork, pieces 500g	15-25 min 30-40 min	
	Meat cuts	100°C	Meat cuts(3cm thick) 500g Frozen cuts(3cm thick) 500g	30-40 min 50-60 min	
	Drumstick	100°C	Fresh 700g Frozen 700g	30-35 min 35-45 min	

	Whole chicken, duck	100°C	Fresh 1000g Frozen 1000g	25-30 min 40-50 min	
	turkey	100°C	1400g	40-50 min	
	Beef piece	100°C	Beef pieces 500g Frozen pieces 500g	15-25 min 25-40 min	
	Beef cuts	100°C	Beef cuts(3cm thick) 500g Frozen cuts(3cm thick) 500g	30-40 min 50-60 min	
Vegetables and fruits	Celery root	100°C	Fresh , cuts, 400g Frozen, cuts, 400g	15-20 min 20-25 min	Different quantity of food requires different cooking time. Cooking time may be affected by shapes, sizes and freshness of food. Before cooking cut the thick parts of vegetable to thin slices.
	Cauliflower	100°C	In small bundle, 300g Cut to pieces, 300g	18-22 min 20-25 min	
	Red radish	100°C	Thin disk size, 500g Frozen cuts, 500g	18-20 min 25-30 min	
	Fresh pea	100°C	300g	15-20 min	
	Pumpkin	100°C	Cubic shape, 500g Frozen cubics, 500g	15-20 min 25-30 min	
	Potato	100°C	Cut to disks, 300g Frozen disks, 300g	15-20 min 25-30 min	
	Spinach	100°C	Stir in middle Frozen, stir in middle	15 min 25 min	
	Mushroom	100°C	Cut to think slice, 300g Frozen, small, 300g	13-18 min 20 min	
	Apple, pear, peach	90°C	Skinned, 1-3 pieces	10-15 min	
	Compote	95°C	Fruit skinned, 500g	20-25 min	
Eggs	Fresh eggs under room temperature	100°C	Use plate/dish	10min (soft) 12min(middle) 14min (hard)	3 eggs in 100g cold water add some seasonings

Food		Temp.	Food preparation (fresh food if not specified)	Cooking time	Note
Seafood	Shrimp	90°C	Fresh 500g Frozen 500g	12-16 min 20-25 min	Fish cuts 2-3cm long. Ensure that fish is fresh. After finished, it is easier to skin it immediately.
	Crab	95°C	600g	20-25 min	
	Crucian	85°C	Whole piece (500g) Frozen whole pieces (500g)	18-20 min 30-35 min	
	Grass carp	85°C	Whole (1000g) Frozen whole (1000g)	22-28 min 40-45 min	
	Trout	100°C	Whole (1kg) Whole (300g)	18-25 min 13-15 min	
Rice	Rice 100g	100°C	Add water 150g, on glass plate	25 min	

	Rice 200g	100°C	Add water 250g, on glass plate	30 min	
	Rice 300g	100°C	Add water 400g, on glass plate	35 min	
Defrost	Whole chicken (1kg)	60°C	- 18°C Frozen, place in plate	25 min	Set a lower temperature in defrosting food, less time, stand time longer to keep food fresh.
	Drumstick (1kg)	60°C		35 min	
	Pork (700g)	60°C		20 min	
	Shrimp (700g)	55°C		20 min	
	Fish (700g)	55°C		25 min	

Following are quick cook charts for Grill and combination cooking, the time settings are for reference only.

Item	Cooking mode	Amount	Proposed total time	Even cooking	Remark
Whole chicken	Grill 200℃	1100g	45:00-55:00	Turn food over in half cooking time	Initial temperature is room temperature
	Comb 180℃	1150g	39:00-49:00		
Drumsticks	Grill 200℃	600g	35:00-43:00	Turn food over in half cooking time	300g/piece，initial freezing temperature 5℃
	Comb 200℃	600g	38:00-46:00		
Chicken wings	Grill 180℃	400g	28:00-36:00	Turn food over in half cooking time	6 pieces，initial freezing temperature5℃
	Comb 180℃	400g	33:00-40:00		
Chop	Grill 180℃	400g	24:00-30:00	Turn food over in half cooking time	initial freezing temperature 5℃
	Comb 180℃	400g	24:00-30:00		
Beef	Grill 200℃	300g	18:00-24:00	Turn food over in half cooking time	Beef thickness 0.5cm，initial freezing temperature 5℃
	Comb 200℃	320g	18:00-24:00		

Pork	Grill 200℃	300g	21:00-27:00	Turn food over in half cooking time	Pork thickness 0.5cm，initial freezing temperature 5℃
	Comb 200℃	300g	24:00-30:00		
Fish	Grill 160℃	350g	24:00-30:00		initial room temperature
Meat skewer	Grill 180℃	300g	24:00-30:00	Turn food over in half cooking time	initial room temperature
	Comb 180℃	350g	24:00-30:00		
Pizza	Grill 160℃	400g	13:00-17:00	Turn food over in horizontal direction	initial freezing temperature 5℃
	Comb 160℃	400g	12:00-15:00		
Hot dog	Grill 180℃	300g	13:00-17:00	Turn food over in half cooking time	6 pieces，initial freezing temperature 5℃.
	Comb 180℃	300g	15:00-20:00		
Corn	Comb 180℃	550g	24:00-30:00	Turn food over in half cooking time	Initial room temperature
Cake	Grill 140℃	500g	45:00-55:00		
	Comb 140℃	500g	42:00-52:00		
Reheat pizza	Grill 120℃	300g	13:00-16:00		initial freezing temperature5℃
	Comb 120℃	300g	10:00-13:00		

Cleaning and Care

Note: powerful cleansing agent、benzine、abrasive powders are forbidden to use lean any parts of the oven.

1. Before cleaning the oven cavity, switch off the oven and plug off from power socket.
2. Keep the cavity in constant clean state. When splash occurs in the cavity, wipe with wet cloth, if very dirty, use a soft cleaning agent, and do not use an abrasive-cleaning agent
3. Heating plate must be kept clean; half cup of white vinegar may be used, let sit for a few minutes and wash with water. Do not use sponge or abrasive powders.
4. Wash once a month the water intake tube，take off the tube and clean the dirt within it.
5. Cleaning the gutter by pulling it upward and wipe it clean then replaces it.

6. Steam cleaner shall not be used.
7. Cleaning the door seal constantly. Use a soft cloth and soap water then wipe it with dry soft cloth.
8. If control panel is wet, wipe with a soft dry cloth, do not use abrasive cleaning agent to wash it. The door should be opened when washing control panel to avoid activating the oven.
9. If not used for a long time, plug off the oven and placed in a dry airy place with no caustic gas.
10. If malfunction occurs, it must be repaired by qualified serviceman from the manufacturer; it is dangerous for any other person to attempt to repair it.
11. The oven must be plugged off before replacing the lamp .the lamp must comply with requirement: 20W，120V with temperature resistance of 300℃ and VDE socket.
12. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass or food tray since they can scratch the surface.
13. Steam cleaner shall not be used.
14. Do not clean the oven cavity immediately after a cooking ends; wait for 30 minutes so the cavity and heaters have cooled before cleaning.

Problem-shooting

Problems	Possible causes	Problem solving
Dark display window	Oven is not connected and the power cord does not work properly	Make sure oven is connected (fuse is in place) Contact the after sales service
Lamp does not work	Lamp, fuse not comply standards, Lamp does not connect to power.	Replacement of lamp Connect the power cord properly Change the fuse
During cooking, water or water vapor leaks out from the door.	Door does not close properly Door seal is damaged	Contact after sales service

Code	Analysis	Solution
E-1	Cavity high temperature protection: more than 240°C	Stop to cool down.
E-2	Cavity low temperature protection: cooking 3 min. 40°C	Contact service. User should not disassemble.
E-3	Heating plate protection: more than 240°C	Stop to cool down.
E-4	Heating plate: after 3 min. Cooking, temp. less than 40°C	Contact service. User should not disassemble.
E-5	Heating plate sensor protection	Contact service professional user should not disassemble the oven.
E-6	Heating plate sensor short circuit protection	
E-7	Cavity open circuit protection	
E-8	Cavity sensor short circuit protection	
E-9	Signal malfunction protection after 30-40 sec. No signal checked	Check if the water tank is placed well or water is enough.

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